

Edible Perspective

1.15.15

Very Green Vegan Pesto Pizza gluten-free, vegan // yields 2-3 servings for 1, 18x9-inch pizza

- 2 medium cloves garlic, *peeled*
- 1/2 cup roasted, *salted pistachios*
- 4 loosely packed cups zesty baby greens (baby arugula + kale work great)
- 2-4 tablespoons lemon juice
- 1/4 – 1/2 teaspoon salt and pepper
- 1/3 – 1/2 cup extra virgin olive oil
- 1 bunch broccolini, *ends trimmed + stalks sliced in half*
- 6-8 brussels sprouts, *ends chopped + thinly sliced*
- thinly sliced yellow onion
- 2 teaspoons extra virgin olive oil
- sliced kalamata olives
- [gluten-free pizza crust](#) (yields 3 crusts)

While your pizza dough is rising preheat your oven to 375° F.

Place garlic in a food processor and turn on until minced. Add the pistachios and turn on until well chopped. Add in the baby greens, 2 teaspoons lemon juice, and 1/4 teaspoon salt and pepper. Pulse to combine until greens are incorporated. Scrape the sides of the bowl as needed. Turn the processor on (or pulse) while slowly streaming 1/3 cup olive oil into the top of your processor. I like mine left with a bit of texture but process to your desired consistency.

Taste and adjust flavors if necessary. *If your pistachios weren't heavily salted you will probably need to add more. I like to add more lemon juice and a bit more olive oil for easier spreading on the pizza.*

Place veggies on a baking sheet and toss with the 2 teaspoons of oil. Sprinkle with salt + pepper. Roast until lightly golden brown and tender, about 18 – 24 minutes. Toss 1-2 times while they roast. Set aside.

Roll out pizza dough and bake per these [instructions](#) (or use any other thin-crust pizza dough recipe). Spread a thick coat of pesto on your pizza and top with roasted veggies (you'll probably only use 1/2 of the broccolini for one pizza) and the olives. Bake at 425° F (oven should already be hot from baking the crust, preheat if not) for 2-3 minutes until the veggies and pesto are hot. Do not over-bake or pesto will dry out.

Top with a drizzle of olive oil and sprinkle of salt and pepper if desired.

Notes:

- Pesto should cover about 1 large pizza. You want a thick coat of the pesto if you're not also topping with cheese. If using cheese (I recommend goat or parmesan) you can go a little lighter on the pesto.
- If your pesto was previously refrigerated, bring it to room temperature for easier spreading and add a bit more olive oil and lemon if needed.
- The pesto will taste very garlicky on its own but works well on top of this crust and with veggie toppings.

Pizza Dough Tips:

- Step by step instructions can be found [here](#).

- Roll the dough very thin for best results with this combination, 1/8-inch is ideal.
- This dough does not store well in the fridge after rising. It dries out. It's best rolled and baked after rising. If you do want to make ahead, I had success rolling mine out and baking then letting them cool on the counter. I heated them at 425° for a few minutes longer then topped and baked to heat the toppings. I haven't tried refrigerating the baked crust to be used the next day, but it might be another option.
- Make sure your flours are very finely ground.
- Make sure your dough rises. If not, it will be very dense and not nearly as tasty.